

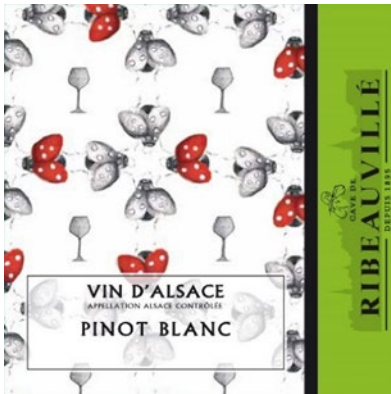


Serge Doré Selections

MERCHANT OF SIGNATURE WINES

CAVE DE RIBEAUVILLÉ

« PINOT BLANC » - AOC ALSACE - 2017



ESTATE

Cave de Ribeauvillé, is the oldest, and one of the most award-winning wine cooperatives in France. It was founded in 1895 following the Franco-Prussian War. The name comes from the 8th Century "Lords of Ribeaupierre." Despite a history of civil unrest in this area of France from 1895, the Cave de Ribeauvillé has managed to preserve its spirit of solidarity and efficiency in winemaking. From generation-to-generation, vintage-to-vintage, grape growers have called for independence in making their own wine without interference. This Alsacien 265-hectare single estate with eight Grand Cru lieux-dits is one of the most fertile regions in Europe.

ORIGIN

ALSACE

APPELLATION

AOC ALSACE

LOCATION

GPS: 48° 4' 54.1164" N
7° 21' 20.1600" E

VARIETALS

100% PINOT BLANC

VINEYARD

265-HECTARE SINGLE ESTATE

SOILS

LIMESTONE SOILS

FARMING

CERTIFIED ORGANIC FARMING
HAND-HARVESTED GRAPES

WINEMAKING

FERMENTATION TAKES PLACE IN
STAINLESS STEEL TANKS

TECHNICAL INFO.

12.5% ALC. |

TERROIR

This parcel of land, located at the foothill of the Vosges Mountain, is planted with 100% Pinot Blanc vines. These vines take root in soils with a high limestone content and are well-exposed to the sun during the day and cooled in the night by the forest air. The vineyard is **certified organic** by European standards and the grapes are hand-harvested. The fermentation process takes place solely in stainless steel tanks.

ABOUT THE WINE MAKING & PROFILE

The grapes come from vines cultivated using **organic farming** methods and without any chemical treatment, with low yields. The harvest is exclusively manual. The pressing is done in whole bunches on pneumatic presses in order to avoid any crushing. A separation of the juices is carried out in order to optimize the quality of our wines. After static settling, the wines ferment under temperature control, and are then aged on fine lees for 3 to 6 months.

Cave de Ribeauvillé Pinot Blanc has a pale straw color with a brilliant sheen. Moderate in intensity with notes of fresh apples and citrus and yellow flowers. The palate displays crunchy apple and pear flavors accompanied by a crispy acidity and mineral notes. Clean and refreshingly dry on the finish.

FOOD PAIRING

Enjoy this organic Pinot Blanc with grilled or sauced white fish. Also pairs beautifully with poultry, liver terrines, candied turnips, quiches and goat cheese.

REVIEWS

2017 – Wine Enthusiast – 90 Points

"Pear and lemon fullness, weaker on the nose but fully present on the brisk and vivid palate, pervades this wine. It displays effortless ease in its full-fruited, expressive lightness." –W.E.